

MONT BLANC AUX MARRONS

12 servings

The name of this dessert comes about because of its shape. A mound of chestnut purée is topped with vanilla-flavored sweetened whipped cream.

1½ pounds chestnuts
3 cups milk
2-inch piece vanilla bean
¾ cup sugar
⅓ cup water

2 tablespoons butter
¼ teaspoon salt
1½ cups cream, whipped
Vanilla and sugar to taste

1. Cut a cross in the flat side of each chestnut. Cover with water and boil fifteen minutes. Drain, cover with cold water, shell and peel off the brown skin. The skin is easier to remove while the chestnuts are wet and warm.

2. Scald the milk with the vanilla bean in a double boiler. As each chestnut is peeled, add it to the milk. Cook over boiling water until the chestnuts are very tender, about thirty minutes. (The milk may be used later for a pudding.)

3. While the chestnuts are cooking, boil the sugar and water to 230° F. (syrup forms a soft ball in cold water).

4. Purée the drained chestnuts in a food mill or sieve. Add the sugar syrup, butter and salt and blend well.

5. Force the chestnut mixture through a ricer, letting it fall into a nine-inch ring mold. Place any purée that falls outside into the mold. Turn out on a serving plate and chill.

6. Fill the center with whipped cream, flavored with vanilla and sweetened to taste.

ad. - Rust